

DOÑA PAULA

SINGLE VINEYARD

ESTATE BOTTLED



TASTING NOTES

Expressive nose where aromas of spices and herbs predominate, accompanied by red fruits and leather notes. In the mouth it is concentrated, with tannins medium texture and long finish

DESCRIPTION

REGION	<i>Finca Los Indios, Valle de Uco</i>
GRAPES	<i>100% Syrah</i>
VINTAGE	<i>2021</i>

TECHNICAL INFORMATION

ALCOHOL	<i>14,1%</i>
ACIDITY	<i>5.4</i>
SUGAR	<i>1.8</i>
PH	<i>3.56</i>

VINEYARD

Single Vineyard Los Indios comes from Finca Los Indios located in El Cepillo, San Carlos, Valle de Uco, at 1,100 meters above sea level. It's sandy loam soil has great drainage; in some sectors it presents gravel and stone deposits of colluvial origin, always delimited by a thick layer of black caliche 70 cm deep. The days are warm and the nights cold, with a great thermal amplitude (16 °C). The average annual rainfall is 300 mm. in Doña Paula we have always managed our vineyards with sustainable agriculture practices.

WINEMAKING

Harvested at the end of March, it is fermented and macerated in stainless steel tanks for 4 weeks and aged in French oak barrels for 12 months.